

PAN ROASTED RACK OF LAMB WITH TRUFFLE-MUSHROOM CRUST
2017 ESTATE CABERNET SAUVIGNON



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INGREDIENTS

Lamb

4 Frenched racks of lamb (ask your butcher to do this)

Kosher salt

Freshly-ground black pepper

3 tablespoons vegetable oil

Mushroom Crust

1/4 pound of mixed mushrooms, cut into quarters*

2 teaspoons chopped garlic

3 tablespoons minced shallots

2 teaspoons chopped fresh thyme

1 tablespoon chopped fresh parsley

2 tablespoons olive oil

1/2 cup mascarpone or cream cheese

1/2 cup plus 3 tablespoons grated Parmesan cheese

1 cup heavy cream, divided

4 egg yolks

1/2 bunch chives, chopped

Salt & pepper to taste

1/2 teaspoon truffle oil

*Shitake, crimini and white button mushrooms are the easiest to find. If using shitake mushrooms, remove stems before quartering.

Pan Sauce

1 cup red wine

1 tablespoon unsalted butter

2 tablespoons minced shallots

Equipment

10 inch sauté pan or cast iron skillet

SERVES: 4-6

PREP TIME: 1 hour

COOKING TIME: 2 hours

INSTRUCTIONS

Lamb

Pre-Heat Oven to 350°F

Remove lamb from the refrigerator, transfer to a plate and cover with plastic wrap and let sit at room temperature for 20 minutes.

Generously season the racks on both sides with kosher salt and freshly-ground black pepper.

Heat the sauté pan or cast iron skillet over medium high heat for approximately 4 minutes then slowly add the vegetable oil to pan.

Wait for oil to just start to smoke and then add the lamb racks, meat side down, laying the meat into the pan away from you, so as to not splatter the hot oil.

Let the lamb brown, not disturbing for at least 1 minute. This will give the meat a nice crust.

Using a pair of metal tongs or a meat fork, turn the racks over and turn off the heat.

Let sit for 2 minutes, then transfer to a plate or sheet pan and set aside.

Set aside pan as well, you will use this to make a lovely pan sauce.

Mushroom Crust

Combine the quartered mushrooms, garlic, shallots, thyme, parsley, and olive oil roast in the oven at 350°F for 10 minutes. Pour off juices and reserve.

Beat mascarpone with 1/8 cup of the cream until it reaches a mayonnaise-like consistency.

Fold in 1/2 cup of the grated Parmesan, egg yolks, and chives.

Flavor with truffle oil to taste.

Add remaining cream to a separate bowl and whisk until soft-medium peaks form. Fold into the cheese mixture.

Add mushroom mixture to cheese mixture and whisk until well combined.

Dollop the top of each lamb rack with a generous scoop of the mushroom/cheese mixture and smooth out with a spoon or spatula to form a 1-inch layer.

Sprinkle with remaining 3 tablespoons of grated Parmesan.

Increase oven temperature to 400°F and roast until browned, approximately 10 minutes.

Red Wine Pan Sauce

Pour off all but 1 tablespoon of the pan juices from your reserved sauté or cast iron skillet and set aside.

Set the pan over medium heat, add the shallots and sauté until translucent, 2 to 3 minutes.

Add the wine and deglaze the pan, stirring to scrape up any browned bits from the bottom of the pan.

Cook until the wine is reduced by half and the mixture has thickened, 2 to 3 minutes.

Add the reserved pan juices and mushroom juices and bring to a simmer, cooking until the liquid is reduced by about 25 percent.

Whisk in the tablespoon of butter and check for seasoning, adjusting as necessary with salt & pepper.

To Serve

Cut the Rack of Lamb between each bone.

Pour sauce into a gravy boat.

Pool a generous amount of the sauce (approximately 1/4 of sauce) in the center of a serving dish

Arrange the lamb chops on top of the sauce.